



## **Program Endorsement Brief: 1306.00/Nutrition, Food, and Culinary Arts *Farm-to-Table***

Los Angeles/Orange County Center of Excellence, February 2019

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### **Introduction:**

The Orange County Center of Excellence for Labor Market Research (COE) prepared this report to provide regional labor market supply and demand data related to nutrition, food, and culinary arts, specifically, **farm-to-table**. This report is intended to help determine whether there is demand in the local labor market that is not being met by the supply from community college programs that align with relevant occupations.

Farm-to-table is, generally, the use of food products from local farms and ranches that raise crops and livestock without added hormones, pesticides, and antibiotics. Unlike standard food supply chains that typically involve a farm, a distributor, and a restaurant, farm-to-table establishments buy direct from the farm or ranch. In some cases, cooks or chefs prepare and serve food at a farm.

The farm-to-table restaurant model requires owners, chefs, and cooks to be flexible in a variety of ways. Farm-to-table chefs need to be able to adapt menus based on available ingredients, which are subject to changes in the weather and seasons. Farm-to-table restaurants need to establish strong relationships with farm owners and ensure that farm owners can meet product demand. These challenges mean that, in general, it costs more to run a farm-to-table restaurant than it does a traditional restaurant.<sup>1</sup>

### **Summary:**

Traditional labor market data sources do not separate culinary farm-to-table data from traditional culinary occupations; therefore, it is difficult to determine the actual demand for culinary farm-to-table occupations, as well as the number of students needed to fill these positions. Because there is not a Standard Occupational Classification (SOC) code that directly translates to the work for which this proposed program will prepare students, four related occupations (“Food Service Managers”, “Chefs and Head Cooks”, “First-Line Supervisors of Food Preparation and Serving Workers”, and “Cooks, Restaurant”) will be analyzed in this report using traditional labor market information and real-time job postings data. It should be noted that figures in the following exhibits are not exclusive to the jobs for which this proposed program prepares students.

The following summarizes key findings from this data brief:

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<sup>1</sup> <https://www.thrillist.com/eat/nation/what-it-really-means-when-a-restaurant-is-farm-to-table>

- Culinary farm-to-table-related occupations are projected to **increase by 9% through 2022**. Nearly **18,306 job openings** will be available annually due to new job growth and replacement need.
- In 2018, there were **126 online job postings** for culinary farm-to-table-related occupations in Los Angeles and Orange Counties.
- **Two related program recommendation requests under the same TOP Code** were received between January and December 2018. However, neither of these requests were specifically focused on farm-to-table.
- Between 2014 and 2017, community colleges in the region conferred an average of **47 awards annually** (associate degrees and certificates) in related training programs under the same TOP Code.

**Occupational Demand**—Exhibit 1 shows the five year occupational demand projections for culinary farm-to-table-related occupations. In Los Angeles/Orange County, the number of jobs related to culinary farm-to-table is projected to increase by 9% through 2022. There will be nearly 18,306 job openings per year through 2022.

**Exhibit 1: Occupational demand in Los Angeles and Orange Counties<sup>2</sup>**

<b>Geography</b>	<b>2017 Jobs</b>	<b>2022 Jobs</b>	<b>2017-2022 Change</b>	<b>2017-2022 % Change</b>	<b>Annual Openings</b>
Los Angeles	87,811	95,933	8,122	9%	13,726
Orange	29,426	32,073	2,647	9%	4,579
<b>Total</b>	<b>117,236</b>	<b>128,006</b>	<b>10,770</b>	<b>9%</b>	<b>18,306</b>

**Wages**—Entry-level and median hourly wages for culinary farm-to-table-related occupations are \$10.83 and \$14.74, respectively. Entry-level wages for culinary farm-to-table-related occupations are lower than the MIT Living hourly wage estimate for one adult in the region (\$13.51 in Los Angeles County and \$15.31 in Orange County). Experienced workers earn between \$18.16 and \$36.61, which is higher than the living wage estimate. Regional average wages are below the average statewide wage of \$16.97 for these occupations. Wage information, by county, is included in Appendix A.

**Job Postings**—In order to identify job postings closely related to farm-to-table, the following keywords/search terms were used: farm\*, organic, and table. There were 126 online job postings related to farm-to-table listed in the past 12 months. The highest number of job postings are for line cook, cook, and assistant manager. Top specialized skills are: cooking, budgeting, and scheduling. The top three employers, by number of job postings, in the region are: Le Pain Quotidien, Hilton Hotel Corporation, and Waldorf Astoria Hotels & Resorts.

<sup>2</sup> Five-year change represents new job additions to the workforce. Annual openings include new jobs and replacement jobs that result from retirements and separations.

**Educational Attainment**—The Bureau of Labor Statistics (BLS) lists no formal educational credential or high school diploma or equivalent as the typical entry-level education required for these occupations. The national-level educational attainment data indicates that between 23.9% and 40.6% of workers in the field have completed some college or an associate’s degree. In Los Angeles/Orange County, 6% of job postings request a high school diploma and 7% request an associate’s degree; however, 89% of postings did not include a specified level of education.

**Community College Supply**—Exhibit 2 shows the three-year average number of awards conferred by community colleges in the related TOP code: Nutrition, Foods, and Culinary Arts (1306.00). The colleges/programs with the most completions in the region are: Mt. San Antonio and Saddleback. Though the other colleges listed in the table below have programs with the same TOP code, none of those programs have a specific emphasis on preparing students for culinary farm-to-table occupations. Between January and December 2018, there were two other related program recommendation requests from regional community colleges; however, neither of these requests had a specific emphasis on farm-to-table.

**Exhibit 2: Regional community college awards (certificates and degrees), 2014-2017**

TOP Code	Program	College	2014-15 Awards	2015-16 Awards	2016-2017 Awards	3-Year Award Average
1306.00	Nutrition, Foods, and Culinary Arts	Fullerton	0	0	2	1
		Glendale	0	0	19	6
		LA Mission	0	2	2	1
		Mt San Antonio	21	16	10	16
		Orange Coast	7	2	16	8
		Saddleback	9	13	17	13
		Santa Ana	2	3	0	2
		Santa Monica	0	0	1	0
<b>Total/Average</b>			<b>39</b>	<b>36</b>	<b>67</b>	<b>47</b>

**Appendix A: Occupational demand and wage data by county**

**Exhibit 3. Los Angeles County**

<b>Occupation (SOC)</b>	<b>2017 Jobs</b>	<b>2022 Jobs</b>	<b>5-Yr Change</b>	<b>5-Yr % Change</b>	<b>Annual Openings</b>	<b>Entry-Level Hourly Earnings</b>	<b>Median Hourly Earnings</b>	<b>Experienced Hourly Earnings</b>
Food Service Managers (11-9051)	14,958	15,573	615	4%	1,758	\$11.08	\$15.53	\$32.96
Chefs and Head Cooks (35-1011)	5,942	6,388	446	8%	842	\$11.15	\$19.87	\$35.64
First-Line Supervisors of Food Preparation and Serving Workers (35-1012)	25,720	28,601	2,881	11%	4,343	\$11.00	\$14.61	\$26.34
Cooks, Restaurant (35-2014)	41,190	45,370	4,180	10%	6,784	\$10.50	\$13.03	\$17.78
<b>Total</b>	<b>87,811</b>	<b>95,933</b>	<b>8,122</b>	<b>9%</b>	<b>13,726</b>			

**Exhibit 4. Orange County**

<b>Occupation (SOC)</b>	<b>2017 Jobs</b>	<b>2022 Jobs</b>	<b>5-Yr Change</b>	<b>5-Yr % Change</b>	<b>Annual Openings</b>	<b>Entry-Level Hourly Earnings</b>	<b>Median Hourly Earnings</b>	<b>Experienced Hourly Earnings</b>
Food Service Managers (11-9051)	4,885	5,120	235	5%	583	\$11.52	\$20.71	\$41.26
Chefs and Head Cooks (35-1011)	2,585	2,738	153	6%	356	\$13.96	\$21.55	\$37.98
First-Line Supervisors of Food Preparation and Serving Workers (35-1012)	8,416	9,501	1,085	13%	1,461	\$11.16	\$15.01	\$28.37
Cooks, Restaurant (35-2014)	13,540	14,713	1,173	9%	2,179	\$11.00	\$14.00	\$18.95
<b>Total</b>	<b>29,426</b>	<b>32,073</b>	<b>2,647</b>	<b>9%</b>	<b>4,579</b>			

**Exhibit 5. Los Angeles and Orange Counties**

<b>Occupation (SOC)</b>	<b>2017 Jobs</b>	<b>2022 Jobs</b>	<b>5-Yr Change</b>	<b>5-Yr % Change</b>	<b>Annual Openings</b>	<b>Entry-Level Hourly Earnings</b>	<b>Median Hourly Earnings</b>	<b>Experienced Hourly Earnings</b>
Food Service Managers (11-9051)	19,843	20,694	851	4%	2,341	\$11.15	\$16.48	\$36.10
Chefs and Head Cooks (35-1011)	8,527	9,127	600	7%	1,198	\$11.38	\$20.18	\$36.61
First-Line Supervisors of Food Preparation and Serving Workers (35-1012)	34,136	38,102	3,966	12%	5,803	\$11.03	\$14.72	\$27.05
Cooks, Restaurant (35-2014)	54,730	60,083	5,353	10%	8,963	\$10.51	\$13.28	\$18.16
<b>Total</b>	<b>117,236</b>	<b>128,006</b>	<b>10,770</b>	<b>9%</b>	<b>18,306</b>			

**Appendix B: Sources**

- O\*NET Online
- Labor Insight/Jobs (Burning Glass)
- Economic Modeling Specialists, International (EMSI)
- Bureau of Labor Statistics (BLS)
- Employment Development Department, Labor Market Information Division, OES
- Employment Development Department, Unemployment Insurance Dataset
- Living Insight Center for Community Economic Development
- California Community Colleges Chancellor's Office Management Information Systems (MIS)
- MIT Living Wage
- Chancellor's Office Curriculum Inventory (COCI 2.0)

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